

# Food Establishment Inspection Report

Local Health Department Name and Address Woodford County Health Department 1831 S. Main Street, Eureka, IL 61530		No. of Risk Factor/Intervention Violations	1	Date	02/26/2019
		No. of Repeat Risk Factor/Intervention Violations		0	Time In
Establishment Caleri's Cafe and Bakery	License/Permit # 19 149	Permit Holder Caleb & Erin Leman		Risk Category 1	
Street Address 321 N. Main Street		Purpose of Inspection Routine Inspection			
City/State Roanoke, IL	ZIP Code 61561				

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item  
**IN**=in compliance    **OUT**=not in compliance    **N/O**=not observed    **N/A**=not applicable  
 Mark "X" in appropriate box for COS and/or R  
**COS**=corrected on-site during inspection    **R**=repeat violation

**Risk factors** are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.

Compliance Status			COS	R
<b>Supervision</b>				
1	In	Person in charge present, demonstrates knowledge, and performs duties		
2	In	Certified Food Protection Manager (CFPM)		
<b>Employee Health</b>				
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting		
4	In	Proper use of restriction and exclusion		
5	In	Procedures for responding to vomiting and diarrheal events		
<b>Good Hygienic Practices</b>				
6	In	Proper eating, tasting, drinking, or tobacco use		
7	In	No discharge from eyes, nose, and mouth		
<b>Preventing Contamination by Hands</b>				
8	In	Hands clean and properly washed		
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		
10	In	Adequate handwashing sinks properly supplied and accessible		
<b>Approved Source</b>				
11	In	Food obtained from approved source		
12	N/O	Food received at proper temperature		
13	In	Food in good condition, safe, and unadulterated		
14	N/A	Required records available: shellstock tags, parasite destruction		

Compliance Status			COS	R
<b>Protection from Contamination</b>				
15	In	Food separated and protected		
16	Out	Food-contact surfaces; cleaned and sanitized	X	
17	In	Proper disposition of returned, previously served, reconditioned and unsafe food		
<b>Time/Temperature Control for Safety</b>				
18	In	Proper cooking time and temperatures		
19	In	Proper reheating procedures for hot holding		
20	N/O	Proper cooling time and temperature		
21	In	Proper hot holding temperatures		
22	In	Proper cold holding temperatures		
23	In	Proper date marking and disposition		
24	N/A	Time as a Public Health Control; procedures & records		
<b>Consumer Advisory</b>				
25	N/A	Consumer advisory provided for raw/undercooked food		
<b>Highly Susceptible Populations</b>				
26	N/A	Pasteurized foods used; prohibited foods not offered		
<b>Food/Color Additives and Toxic Substances</b>				
27	N/A	Food additives: approved and properly used		
28	In	Toxic substances properly identified, stored, and used		
<b>Conformance with Approved Procedures</b>				
29	N/A	Compliance with variance/specialized process/HACCP		

## GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.  
 Mark "X" in box if numbered item is not in compliance    Mark "X" in appropriate box for COS and/or R    **COS**=corrected on-site during inspection    **R**=repeat violation

Compliance Status			COS	R
<b>Safe Food and Water</b>				
30	In	Pasteurized eggs used where required		
31	In	Water and ice from approved source		
32	In	Variance obtained for specialized processing methods		
<b>Food Temperature Control</b>				
33	In	Proper cooling methods used; adequate equipment for temperature control		
34	In	Plant food properly cooked for hot holding		
35	In	Approved thawing methods used		
36	X	Thermometers provided & accurate	X	
<b>Food Identification</b>				
37	X	Food properly labeled; original container		
<b>Prevention of Food Contamination</b>				
38	X	Insects, rodents, and animals not present		
39	In	Contamination prevented during food preparation, storage and display		
40	In	Personal cleanliness		
41	In	Wiping cloths: properly used and stored		
42	In	Washing fruits and vegetables		

Compliance Status			COS	R
<b>Proper Use of Utensils</b>				
43	X	In-use utensils: properly stored	X	
44	In	Utensils, equipment & linens: properly stored, dried, & handled		
45	In	Single-use/single-service articles: properly stored and used		
46	In	Gloves used properly		
<b>Utensils, Equipment and Vending</b>				
47	In	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
48	In	Warewashing facilities: installed, maintained, & used; test strips		
49	In	Non-food contact surfaces clean		
<b>Physical Facilities</b>				
50	In	Hot and cold water available; adequate pressure		
51	In	Plumbing installed; proper backflow devices		
52	In	Sewage and waste water properly disposed		
53	In	Toilet facilities: properly constructed, supplied, & cleaned		
54	In	Garbage & refuse properly disposed; facilities maintained		
55	X	Physical facilities installed, maintained, and clean		X
56	In	Adequate ventilation and lighting; designated areas used		
<b>Employee Training</b>				
57	X	All food employees have food handler training		
58	X	Allergen training as required		X

# Food Establishment Inspection Report

Establishment: Caleri's Cafe and Bakery

Establishment #: 19 149

Water Supply:  Public  Private      Waste Water System:  Public  Private

Sanitizer Type: Chlorine/Quaternary ammonium

PPM: <50/200

Heat: N/A

### TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Hamburger/griddle	186	Garlic herb mayonnaise/RIC prep	41	Milk/RIC	40
Cheeseburger soup/stove	198	Diced ham/RIC prep	40	Shredded cheese/RIC	40
Stuffed pepper soup/stove	161	Diced eggs/RIC prep	41		
		Housemade ranch dressing/RIC	40		
		Taco spread/RIC prep	40		
		Cranberry-orange spread/RIC	40		
		Cut lettuce/RIC prep	40		
		Milk/RIC	41		
		Chicken salad/RIC	39		

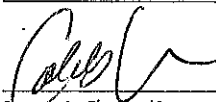
### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
16	4-501.114 (P) Observed with chlorine test kit concentration of chlorine sanitizing rinse at mechanical warewashing machine indicated less than 50 ppm. After several cycles, concentration remained less than 50 ppm. Male person-in-charge adjusted chlorine intake line and mechanical warewashing machine was primed during inspection. After the next cycle, concentration of chlorine indicated 50 ppm.
16	4-601.11 (Pf) Observed in basement ice machine (Manitowoc) white plastic ice deflecting flap soiled with accumulated debris and black substance and ice dispensing spout on Pepsi beverage dispensing unit soiled with hard water deposits. Ice deflecting flap and ice dispensing spout cleaned and sanitized by female food employee during inspection.
36	4-204.112 (C) Observed temperature measuring device not provided in RIC/RIF (GE, by hand sink) and in RIC (Whirlpool, basement, shredded cheese). Thermometers provided by person-in-charge during inspection.
37	3-602.11 (C) Observed by cashier pre-packaged in advance of retail sale "coffee" labeled with name of business & flavor of coffee only and not properly labeled with: 1) common name of food, 2) ingredients, 3) net quantities, 4) name and address of packager, and 5) food allergens. Please correct this violation within 90 days or at least by next routine inspection.
38	6-202.15 (C) Observed back door to food establishment with gap along lower right corner of door allowing light and air to penetrate. Exterior doors shall be self-closing and solid & tight-fitting. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Caleb Leman

Caleb Leman 14965206 - ServSafe Exp. 4/2022	Madison Merritt 14145081 - ServSafe Exp. 9/2021		
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HACCP Topic: TCS food temperature requirements, proper sanitization requirements

  
Person in Charge (Signature)

Feb 26, 2019

Date

 (EL)  
Inspector (Signature)

Follow-up:  Yes  No (Check one)

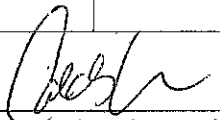
Follow-up Date: \_\_\_\_\_

# Food Establishment Inspection Report


Establishment: Caleri's Cafe and Bakery

Establishment #: 19 149

OBSERVATIONS AND CORRECTIVE ACTIONS	
	Violations cited in this report must be corrected within the time frames below.
43	3-304.12 (C) Observed in basement ice scoop with handle stored incorrectly in direct contact with ice. Ice scoop removed from ice and placed onto front ledge with handle extended above ice by person-in-charge during inspection.
55	6-201.11 (C) Observed several ceiling tiles in kitchen above doorway to bakery prep area with water stains and several ceiling tiles by light fixtures in food prep area above food prep counter with water stains. Please correct this violation within 90 days or at least by next routine inspection.
55	6-201.13 (C) Observed floor coving missing behind coffee roaster in front drink prep area. Please correct this violation within 90 days or at least by next routine inspection.
55	6-201.11 (C) Observed in kitchen above 3-compartment sink peeling paint on wall by white shelf. Please correct this violation within 90 days or at least by next routine inspection.
57	750.230 (C) Observed documentation that seven (7) food employees have current food handler certification, while five (5) food employees did not have documentation and one (1) food handler certification had expired. Food handler certification is required for food employees with CFPM certification. Please correct this violation within 90 days or at least by next routine inspection.
58	410 ILCS 625 (C) Observed documentation that only one (1) certified food protection manager has food allergy awareness training as required. Please correct this violation within 90 days or at least by next routine inspection.
	Please correct any core (C) violations noted above ASAP but at least by next routine inspection
	Please note 3 repeat violations (item #55, #55, and #58) were observed during this inspection and a repeat violation fee of \$25.00 per repeat violation will be assessed to the establishment by invoice.
	Please go to our website to view/print the WCHD Connection quarterly newsletter
	Facility is still classified as a Category I food establishment
	Allergy awareness training certification is required as of July 1, 2018 for all certified food protection managers.
	Please note that if establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility (grill, barbeque, steak-fry, cook-out, etc.), a temporary food permit must be applied for & approved by WCHD.
	Please note that if any changes (menu, equipment, remodeling, etc.) are planned in the future for this establishment, please contact WCHD prior to changes occurring for plan review and to ensure compliance.
	Next certified food protection manager 8-hour class & exam at WCHD: March 5 & 7, 2019
	Effective January 1, 2015, Food Handler certification is required for all food employees who do not already have CFPM or IL FSSMC certification. "Food employee" means an individual working with unpackaged food, food equipment or utensils, or food-contact surfaces. Food handler certification is required 30 days from the hire date of food employees and valid for three (3) years from date of issuance.
	Ensure compliance with Smoke-Free IL Act - public places and places of employment must be completely smoke-free inside and within 15 feet from entrances, exits, windows that open and ventilation intakes; signage posted at entrances & exits;
	no vaping or e-cigarette use in food & drink prep area, dishwashing area, and storage area; no smoking within building structure.
	Please note that the basement is used for storage of packaged single-service items, packaged non-TCS food, and RIFs & RICs only
	Observed new dining room in use and new seating bar & center wall under renovation

  
 \_\_\_\_\_  
 Person in Charge (Signature)

Feb 26, 2019  
 \_\_\_\_\_  
 Date

  
 \_\_\_\_\_  
 Inspector (Signature)

Follow-up:  Yes  No (Check one)

Follow-up Date: \_\_\_\_\_